

Article 255

**Raspberry Cream Cheese Gateau (deep frozen),  
 2500 g e**



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197010103      master box: 4002197910106

**Dimensions:**

d = 28 cm, h = 70 +/- 4 mm

**Ingredients:**

21.0 % raspberries, 19.4 % **whipped cream**, water, glucose-fructose syrup, sugar, 6.6 % **butter shortcrust pastry (wheat flour, sugar, 14.6 % butter, whole egg, water, starch (wheat), acidity regulator (E 331), raising agent (E 500)), whole egg, wheat flour, almonds, 2.2 % skimmed curd cheese, starch (wheat), 1.1 % yoghurt**, red currant puree, raspberry puree, humectant (E 420), invert sugar syrup, gelatine, modified starch, low fat cocoa, acids (E 331, E 330), emulsifiers (E 472 b, E 481), gelling agent (E 407), vegetable oil (rape), natural lemon flavouring, **skimmed quark powder, skimmed yogurt powder**, raising agent (E 500), dextrose, natural flavouring, thickener (E 410), **buttermilk powder**, glucose syrup, stabilisers (E 440, E 412, E 406), colouring plant extracts (black carrot, safflower), colouring plant concentrates (red beet, black carrot, elderberry), lemon juice concentrate, salt, **milk protein**, strawberry juice concentrate, **skimmed milk powder**,

May contain traces of peanuts, other nuts, soy and lupin.

**Information to Consumers:**

**Description:**

A luscious topping of aromatic raspberries and jelly lies on a dark cake base. Underneath, delicious cheese cream on a light cake and butter shortcrust base. Chopped almonds as a garnish on the edge.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	938 kJ	224 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	9,3 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	4,9 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	30 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	18 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	4,0 g			
Moulds	1000	--	Salt:	0,19 g			
S. aureus	10	100	The nutritive values depend on natural variations.				
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						

**Shelflife:**

18 months up from production date

**Storage/ Transport:** -18 °C or below

**Minimum shelflife after sale:**

minimum 6 months

**Preparation guidelines:**

Remove from packaging in a frozen condition, defrost in a refrigerator (< = 8 °C). Defrost time approx. 12 hours. Do not refreeze after thawing. Keep product refrigerated and consume promptly: baked products: approx. 3-4 days, cream-based products: approx. 2 days, cakes with fruits: approx. 1-2 days.

**Packaging:**

Cardboard box made of virgin fibres with self-stick label

**Pallet packaging scheme:**

Euro pallet    4 cakes/ selling unit (su)    4 su / layer    7 layers    28 su / pallet

**Packaging dimensions:**

inner box	29.2 x 29.2 x 10.5 cm	gross weight	2732 g	net weight	
master box	59.3 x 29.4 x 21.3 cm		11301 g		
pallet	120.0 x 80.0 x 164.1 cm		337,7 kg		280 kg

All data mentionend in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.